



# PLATEAU

## STARTERS

Seaweed cured Scottish salmon, pickled vegetables, crème fraîche, dill 227 kcal 14

Crab & King prawn raviolo, baby pousse & lemon verbena bisque 620 kcal 16

Corn fed chicken & madeira pressing, quail egg, crispy pancetta, baby gem, Caesar emulsion 556 kcal 12.5

Warm Norfolk asparagus, crispy duck egg, beurre noisette hollandaise sauce (v) 460 kcal 18

Puglian Burrata, grilled courgette, minted petit pois, Pistou (v) 515 kcal 12

Kale & quinoa salad, chicory, pomegranate, almonds (vg) 474 kcal / 948 kcal 10 / 18

## MAINS

Gilt-head seabream, laksa, baked wild rice, brown shrimp, chilli & lime dressing 794 kcal 28

Poached Sea trout, panache of root vegetables, cous cous, citrus consommé 770 kcal 26

Roasted French guinea fowl, hand rolled linguini, wild mushrooms, spring onion, sherry velouté 1,146 kcal 26

Lightly spiced Barnsley chop, jersey royals, monks beard, pickled anchovy, lamb sauce 1,345 kcal 36

Dry aged Beef fillet, pommes frites, peppercorn sauce, watercress 1,371 kcal 42

Caramelised wild garlic gnocchi, white asparagus, broad beans, Turkish morels (v) 504 kcal 19.5

## SIDES

Minted jersey royal potatoes 419 kcal 7

White truffle oil & parmesan pommes frites 532 kcal 7

Purple sprouting broccoli, beurre noisette, almonds (v) 264 kcal 6

Pommes frites (vg) 492 kcal 5.5

Mixed baby leaf salad, French dressing (v) 356 kcal 5

## NIBBLES

Selection of artisan bread with salted butter 558 kcal 4.5

Gordal olives 66 kcal 4.5

Salted, roasted almonds 310 kcal 5.5

Jersey rock oyster No3 22 kcal 4

Lindisfarne rock oyster No3 22 kcal 4

Served with lemon & Mignonette

## SET MENU

Two courses 38 / Three courses 42

### STARTERS

Seaweed cured Scottish salmon, pickled vegetables, crème fraîche, dill 227 kcal

Corn fed chicken & madeira pressing, quail egg, crispy pancetta, baby gem, Caesar emulsion<sup>1</sup> 556 kcal

Kale & quinoa salad, chicory, pomegranate, almonds (vg) 474 kcal

### MAINS

Poached Sea trout, panache of root vegetables, citrus consommé 770 kcal

Corn fed chicken breast, hand rolled linguini, wild mushrooms, spring onion, sherry velouté 1,146 kcal

Flat Iron steak, pommes frites, peppercorn sauce, watercress 1,076 kcal

Caramelised wild garlic gnocchi, white asparagus, broad beans, Turkish morels (v) 504 kcal

### DESSERTS

Dark chocolate delice, mandarin sorbet 675 kcal

Classic crème brûlée (v) 525 kcal

2 Scoops of ice-cream (v), sorbets (vg) 455 kcal

**Ice-cream:** Vanilla 186 kcal, Chocolate 181 kcal

**Sorbet:** Raspberry 59 kcal, Mango 58 kcal, Coconut 249 kcal,

Mandarin 38 kcal, Rhubarb 37 kcal, Strawberry 69 kcal

Monday to Friday

LUNCH: 12.00 – 14.30

## DESSERTS

Dark chocolate delice, mandarin sorbet 675 kcal 9

Classic crème brûlée (v) 525 kcal 9

Selection of 4 cheeses, fruit chutney & crackers (v) 747 kcal 12.5

Pineapple carpaccio, exotic fruit salad, coconut sorbet, fresh lime (vg) 409 kcal 9

Ice-cream (v) & sorbets (vg)

1 scoop - 4, 2 scoops - 7, 3 scoops - 9

**Ice-cream:** Vanilla 186 kcal, Chocolate 181 kcal

**Sorbet:** Raspberry 59 kcal, Mango 58 kcal, Coconut 249 kcal, Mandarin 38 kcal,

Rhubarb 37 kcal, Strawberry 69 kcal

## SATURDAY BRUNCH

11:30 – 15.00

2/3 COURSES 32/37

Add free-flowing Rosé for £30pp

Or free-flowing Bubbles for £25pp

(90 minutes)

v - vegetarian | vg - vegan

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.